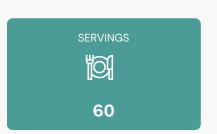


Almond Petits Fours

airy Free







DESSERT

Ingredients

1 box cake mix white
1 teaspoon almond extract
2 lb powdered sugar
0.5 cup water
0.5 cup plus

- 2 teaspoons almond extract
- 1 teaspoons water hot
- 4.3 oz the petals from dandelion flowers fresh assorted

Εq	Juipment
	frying pan
	baking sheet
	sauce pan
	oven
	wire rack
	toothpicks
	muffin liners
Di	rections
	Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms only of about 58 mini muffin cups with baking spray with flour.
	Make cake batter as directed on box, adding 1 teaspoon almond extract with the water. Divide batter evenly among muffin cups (about half full). (If using one pan, refrigerate batter while baking other cakes; wash pan before filling with additional batter.)
	Bake 10 to 15 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
	Place cooling rack on cookie sheet or waxed paper to catch glaze drips. In 3-quart saucepan, stir powdered sugar, 1/2 cup water, the corn syrup and 2 teaspoons almond extract.
	Heat over low heat, stirring frequently, until sugar is dissolved; remove from heat. Stir in hot water, 1 teaspoon at a time, until glaze is pourable. Turn each mini-cake on cooling rack so top side is down.
	Pour about 1 tablespoon glaze over each cake, letting glaze coat the sides.
	Let stand 15 minutes.
	With decorating icing, pipe designs on cakes, or garnish cakes with flowers just before serving. Store loosely covered.
	Nutrition Facts
	PROTEIN 1.51% FAT 2.95% CARBS 95.54%

Properties

Glycemic Index:0.32, Glycemic Load:0.41, Inflammation Score:-1, Nutrition Score:1.0143478341077%

Nutrients (% of daily need)

Calories: 100.51kcal (5.03%), Fat: 0.34g (0.52%), Saturated Fat: 0.17g (1.05%), Carbohydrates: 24.5g (8.17%), Net Carbohydrates: 24.3g (8.83%), Sugar: 20.62g (22.91%), Cholesterol: Omg (0%), Sodium: 61.9mg (2.69%), Alcohol: 0.07g (100%), Alcohol %: 0.28% (100%), Protein: 0.39g (0.77%), Iron: 1.31mg (7.28%), Phosphorus: 30.52mg (3.05%), Calcium: 19.47mg (1.95%), Folate: 6.03µg (1.51%), Vitamin B1: 0.02mg (1.36%), Vitamin B2: 0.02mg (1.28%), Selenium: 0.85µg (1.22%), Vitamin B3: 0.21mg (1.03%)